STARTERS

Soup of the Day

Carrot Purée Miso Soup
Scallions, Toasted Sesame Oil

Asian Chopped Salad * 10
Cabbage, Peppers, Scallions, Snow Peas, Carrots, Orange Segments, Cashews, Edamame, Avocado
Crispy Wonton, Sesame Dressing

Boston Lettuce Salad * 10
Fresh Strawberries, Marcona Almonds, Piquillo Pepper Coulis, Goat Cheese, Chive Vinaigrette

Warm Asparagus Salad 11
Crispy Serrano Ham, Six Minute Poached Egg, Sourdough Crostini, Frisée Salad, Saffron Vinaigrette

Arugula Salad * 11
Marinated White Beans, Semi Dried Grape Tomatoes, Baby Artichokes, Kalamata Olives, Greek Feta, Red Wine Vinaigrette

Grilled Spanish Octopus Salad 13
Fava Beans, Roasted Fingerling Potatoes, Pea Shoots, Paprika Carrot Coulis, Chive Oil

SALADS and SANDWICHES

Chicken Cobb Salad 16
Bleu Cheese, Cheddar Cheese, Avocado, Soft Boiled Eggs, Applewood Smoked Bacon, Roma Tomatoes, Baby Green Salad, Dijon Herb Dressing

Spicy Tuna Tartare 21
Avocado, Cucumbers, Spring Radish, Seaweed Salad, Crispy Wonton Chips

Grilled Portabella Mushroom 16
Quinoa, English Peas, Golden Carrots, Pea Tendrils, Roasted Walnuts, Mizuna, Crispy Red Beets, Leeks Vinaigrette

Lobster Club Sandwich 24
Applewood Smoked Bacon, Green Leaf Lettuce, Roma Tomato, House-Made Potato Chips

Crissy Calamari Caesar Salad 16
Romaine Hearts, Shaved Parmesan Cheese, Croutons, Semi Dried Grape Tomatoes, Roasted Garlic Caesar Dressing

Creekstone Farms Hamburger 13
Cheddar Cheese, Sliced Tomato, Green Leaf Lettuce, Red Onions, House-Made Potato Chips

MAIN ENTREES

Seared Ōra King Salmon Fillet 19
English Pea Puree, Chioggia Beets, Rainbow Fingerling Potatoes, Morels, Curry Carrot Sauce

Seared Free-Range Chicken Breast 18
Goat Cheese Gnocchi, Asparagus, Spring Onions, Rainbow Carrots, Piquillo Pepper Roasted Garlic Coulis

Seared Diver Sea Scallops 21
Yukon Gold Potato Purée, Sautéed Sugar Snap Peas, Crispy Pancetta, Crispy Onions, Saffron Beurre Blanc

Thai Red Curry Beef 21
Jasmine Rice, Asian Eggplant, Cherry Tomato, Baby Bok Choy, Chopped Peanut, Green Papaya Salad

Jumbo Lump Crab Cakes 24
Sautéed Sweet Mexican Corn, Pickled Red Cabbage, Avocado, Crispy Tortilla Strips, Chipotle Epazote Tomato Sauce

“Pizza” Stuffed Portabella Mushrooms * 17
Sautéed Peppers, Onions, Oven Dried Tomato Oregano Sourdough Bread Stuffing, Mozzarella Cheese, Baby Arugula Artichoke Salad

Executive Chef Brian Driscoll

Vegan       * Vegetarian
### SPRING DESSERT MENU

<table>
<thead>
<tr>
<th>Dessert</th>
<th>Price</th>
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<tbody>
<tr>
<td>Strawberry Rhubarb Cobbler <strong>Almond Crumb, Vanilla Bean Ice Cream</strong></td>
<td>7</td>
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<tr>
<td>Chocolate Raspberry Bombe</td>
<td>7</td>
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<tr>
<td>Chocolate Mascarpone Rice Pudding <strong>Fresh Berries</strong></td>
<td>7</td>
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<tr>
<td>Tropical Fruit Verrine</td>
<td>7</td>
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<tr>
<td>Fresh Apricot Ricotta Tart</td>
<td>7</td>
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<tr>
<td>Carrot Cake Trifle</td>
<td>7</td>
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<tr>
<td>The Bent Spoon Ice Cream and Sorbet <strong>Mini Cookies</strong></td>
<td>7</td>
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### HOT BEVERAGES

<table>
<thead>
<tr>
<th>Beverage</th>
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<tr>
<td>Small World Coffee and Decaf</td>
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<tr>
<td>Tea Forté Herbal Tea</td>
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<tr>
<td>Cappuccino</td>
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<tr>
<td>Latte</td>
<td>3.20</td>
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<tr>
<td>Espresso</td>
<td>2.10</td>
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